



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X678

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Taco Bell #23373	Telephone Number 812-923-1680	Date of Inspection (mm/dd/yr) 2/22/19	ID # 18-259
Establishment Address (number and street, city, state, zip code) 900 LaFollette Center North IN 47119	Owner 812-945-9810		
Owner Clinton M. Smith	Purpose: 1. Routine	Follow-up NO	Release Date Today
Owner's Address C & M Smith 5140 Charlestown Rd	2. Follow-up	Summary of Violations: C 1 NC 4 R 1	
Person in Charge Candace Bary	3. Complaint		
Responsible Person's E-mail	4. Pre-Operational	Menu Type (See back of page) 1 2 ✓ 3 4 5	
Certified Food Handler Sebastian M. Wright 3-21-22	5. Temporary		
	6. HACCP		
	7. Other (list)		

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
187	C		Measured shredded cheese on North line at 50°F. Measured hot foods on North line at 100-120°F. - both hot and cold units were off. hot foods were reheated to 165°F. Cheese must reach 41°F or below by 11 am or be discarded.	corrected
177	NC		Observed bulk rice bin near handwashing sink being splashed when handwashing. - bin moved	corrected
			Observed wilted lettuce and dried diced tomatoes on South prep line. - Cover when not in use.	Today
297	NC		Observed a non-food contact surfaces in need of cleaning. back splash on drive through drink machine, food splatter above both lines on bottom side of cabinets, crumbs in "large tortilla" shelf on both prep lines.	Today
324	NC		Observed hose in lobby drink cabinet to be leaking. 3 day - Repair & clean spill -	
411	NC		Observed light bulb out near "Freeze machine"	1 week

Received by (name and title printed): Candace Bary	Inspected by (name and title printed): Thomas Snider, EHS
Received by (signature): Candace Bary	Inspected by (signature): Thomas Snider
cc:	cc:

Tacobell FK 2-22-19

Floyd County Health Department Inspection Notes

	Code #	C/NC	Comments
			PIC: Candace Bary
			CFH: Sebastian M. Wright 3-21-22
			Health Policy (Y) - N Food Code: (Y) - N
✓	177	NC	Hw splatter/splash on rice container - c.
✓	177	NC	S. line wilted.
✓	187	C	N. Line cheese 58°F
✓	187	C	N. Line 100-120°F hot liner
			Freezer broke near fryer
✓	324	NC	leak hose lobby drink trough
	411	NC	Sulf out by freeze machine
✓	297	NC	black spot drive through back splash
✓	297	NC	Splatter above lines
✓	297	NC	Clen crumbs in Long tortilla shelf both liner